

Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

★ AUG 29 1930

1.9
1234h
Housekeeper's Chat

NOT FOR PUBLICATION

Subject: "Dinner for an Autumn Sunday". Menu from Bureau of Home Economics, U.S.D.A.

Bulletin available: Housecleaning Made Easier, Aunt Sammy's Radio Cook Book

Before I give you the dinner menu I have planned for today, I want to read a letter from one of my radio friends, and ask you to answer it, if you have any opinions on the subject.

The letter begins: "What do you think about borrowing back and forth, between neighbors, Aunt Sammy? I was raised in a city apartment, where we did not even know the people on the same floor with us. We would not have thought of borrowing anything. We went out and bought what we needed or did without. 'Neither a borrower nor a lender be' as it says in the scriptures; is what I believe in.

"But since I have moved to this little place I have found it quite a common habit to borrow little things rather than go to the store about a mile down the road. It seems sort of shiftless to me not to think of everything you need when you go to the store, and run out of things. What do you say, Aunt Sammy?

I'm afraid I don't say much, except that her quotation is from Shakespeare, not the scriptures. I am reminded, however, of a friend of mine who was a chronic borrower.

We lived a long way from the nearest store, and we were both tied down by little children who could not be left alone. There seem to be extenuating circumstances in many situations, don't there?

This neighbor would come over and borrow a cup of sugar and return the tea she borrowed the last time; or bring a basket to take home some extra sheets and towels because unexpected overnight company had come. I remember one occasion when she wanted to make a cake, and borrowed some sugar, flour, vanilla, and my layer cake pans. As she kept a cow and chickens she had the milk and the eggs. But in a short time her little boy came over to say she had forgotten to get any baking powder!

Did I mind? Not a bit. We developed the greatest friendliness. Sometimes I borrowed back, too. We saw each other so often that we knew instantly when anything went wrong in either household, and were quick to help out.

When I wanted to buy a vacuum cleaner, she said, "No, don't; share mine, and get something else that takes a large investment but isn't used steadily. Then we can exchange." We got along very nicely on this plan. Our friendship grew so that I count her today among the very "real" persons in my life

although we live far from each other now.

Perhaps my correspondent has not quite realized that city people can be more independent of each other because they can supply all their needs easily. At the same time they are sometimes quite lonely, with lots of people close at hand whom they do not know. When a very busy country homemaker lives a mile from the store, it isn't sensible for her to drop everything and go all that distance because she has run out of soap or salt. Of course we all try to keep one jump ahead of the bottom of the sugar tin and other supplies, but who is there without fault in this respect? Not I!

I'm sure you will like the Sunday dinner menu I am going to read you now. Are you ready to write it down? There will be two recipes which are not in the radio cook book, or in any of the leaflets or bulletins I have mentioned lately.

The menu first: Veal Birds; Succotash; Boiled Potatoes; Currant Jelly; Lemon Sherbet; Cake. Eight ingredients altogether:

Now ready for the recipe for Veal Birds.

VEAL BIRDS

2 pounds veal cutlet	2 tablespoons butter
1/2 pound sliced bacon	2 cups stale bread crumbs
1/2 cup chopped celery	1 teaspoon salt
1 onion, minced	1/8 teaspoon pepper

Let's repeat the eight ingredients for Veal Birds. Repeat.

Have the veal sliced as thin as possible. Cut it into strips 2 to 3 inches wide and about 4 inches long, according to the natural division of the meat. For the stuffing, cook the celery and onion for a few minutes in the butter, add the bread crumbs and seasonings, and mix thoroughly. Put a spoonful of the stuffing on each strip of veal, roll carefully and evenly, bind with a slice of bacon, and skewer in place with toothpicks. Brown the birds slowly on all sides in a skillet, transfer to a casserole with the drippings, cover, and cook in a moderate oven (350°F.) until tender, or for about 45 minutes. Serve garnished with cress and with the meat juices unthickened.

The next recipe is for Lemon Sherbet. This is a good dessert to make when you want a change of flavor in your ices and ice creams. The six ingredients are:

2 cups of milk and	1 cup of lemon juice
1 cup cream	1/2 cup water
1-1/4 cups sugar	1/4 teaspoon salt

Again, six ingredients for Lemon Sherbet. Repeat.

If you have no cream on hand you can use 3 cups of rich milk. Heat one cup of the milk, add the sugar, stir until it is dissolved, and add the other ingredients. Use a freezing mixture of one part salt and 4 to 6 parts of ice, and turn the crank of the freezer slowly. After freezing, remove the dasher, pack the freezer with more ice and salt, and let the sherbet stand for an hour or more to ripen in flavor.

The same recipe can be used for orange sherbet by substituting one and a half cups of orange juice and two tablespoonsof lemon juice for the liquids in the recipe.

Shall I repeat the Menu? (Repeat)

There is a large number of people who are not
 interested in the study of the history of the
 country. They are not interested in the
 study of the history of the country. They are
 not interested in the study of the history of the
 country. They are not interested in the study of the
 history of the country. They are not interested in the
 study of the history of the country. They are not
 interested in the study of the history of the country.

There is a large number of people who are not
 interested in the study of the history of the
 country. They are not interested in the study of the
 history of the country. They are not interested in the
 study of the history of the country. They are not
 interested in the study of the history of the country.

(174) 174